

It is desired that this information be prepared with accuracy and detail, so far as the packers' records can by reasonable effort be made to furnish it. Different streams in the same bay or sound should be separately reported so far as the catch can properly be credited to each. Catches not certainly referable to particular streams may be reported under the head of the bay, sound, or region.

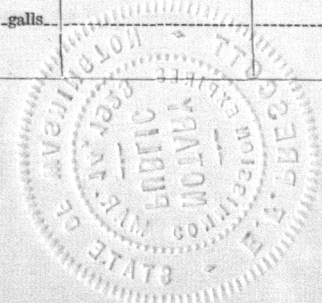
11—5359

How prepared.	Coho or silver.	Chum or keta.	Humpback or pink.	King or spring.	Red or sockeye.	Dolly Varden or salmon trout.	Steelhead.	Total.
CANNED:								
Cases, 1/2-lb. cans, 48's.....Number								
Value.....								
Cases, 1/2-lb. cans, 96's.....Number								
Value.....								
Cases, 1-lb. flat cans.....Number								
Value.....								
Cases, 1-lb. tall cans.....Number								
Value.....								
MILD CURED:								
Tierces (800 lbs. each).....Number								
Value.....								
PICKLED:								
Barrels (200 lbs. each).....Number								
Value.....								
Bellies.....Pounds								
Value.....								
Backs.....Pounds								
Value.....								
DRY SALTED								
Number of fish.....								
Pounds.....								
Value.....								
FROZEN								
Number of fish.....								
Pounds.....								
Value.....								
SHIPPED FRESH								
Number of fish.....								
Pounds.....								
Value.....								

How prepared.	Pounds.	Value.	How prepared.	Number.	Value.
HALIBUT:			HERRING:		
Fresh (shipped)			CANNED:		
Fresh (sold locally)			Cases, $\frac{1}{2}$ -lb. cans.....		
Frozen.....			Cases, 1-lb. cans.....		
Fletched.....				Pounds.	
Dry salted					
Smoked			Dry salted	For food	
Canned			Fresh	For food	
COD:				For bait	
Vessel catch—			Frozen	For food	
Dry salted				For bait	
Pickled			Pickled, Scotch cure (in half-barrels)		
Stockfish			Pickled, Scotch cure (in full barrels)		
Tongues			Pickled, Norwegian cure		
Cod-liver oil	galls.		Pickled	For bait	
Shore station catch—			Fertilizer	tons.	
Dry salted			Oil	galls.	
Pickled			SALMON:		
Stockfish			Caviar		
Tongues			Beleke		
Cod-liver oil	galls.		Ukahu		
CANNED:			Klippered		
Cases, $\frac{1}{2}$ -lb. cans	Number		Dried		
	Value		Fertilizer	tons.	
Cases, 1-lb. flat cans.....	Number		Oil	galls.	
	Value				

Catch.				Products.		
Species.	Males.	Females.	Total.	Items.	Quantity.	Value.
Bowhead				Oil, body	galls	
California gray				Oil, sperm	galls	
Finback				Fertilizer, meat	tons	
Humpback				Fertilizer, bone	pounds	
Sulphur-bottom				Whalebone	pounds	
Sperm				Meat, pickled	pounds	
Others				Stearin	galls	
Total						

11—Sx10



CLAM PRODUCTS.

How prepared.	Minced clams.			Whole clams.			Clam juice.		
	No. cans per case.	Cases.	Value.	No. cans per case.	Cases.	Value.	No. cans per case.	Cases.	Value.
CANNED:									
Cases, 1/2-lb. cans									
Cases, 1-lb. cans									
Cases, 2-lb. cans									
Cases, 10-lb. cans									
Total									

MISCELLANEOUS PRODUCTS.

Items.			Quantity.	Value.	Items.			Quantity.	Value.
			Pounds.						
Sablefish	Fresh				Tomcod	Fresh	pounds		
	Frozen					Frozen	pounds		
	Pickled					Pickled	pounds		
	Smoked				Other fish ^a	Fresh	pounds		
Eulachon	Fresh					Frozen	pounds		
	Pickled					Pickled	pounds		
	Smoked				Grayfish	Oil	galls		
Rockfish or bass	Fresh					Fertilizer	tons		
	Frozen				Crabs	(Specify unit)			
	Pickled				Mussels	do			
Smelt	Fresh				Oysters	do			
	Frozen				Seaweed	do			
	Pickled				Ivory (walrus)	do			
Pollock	Fresh				Hides	Hair seal number			
	Frozen					Sea lion number			
	Pickled					Walrus number			
Flatfish	Fresh								
	Frozen								
	Pickled								

^a State species.

ADDITIONAL OR EXPLANATORY INFORMATION.

Plant did not operate season of 1919.

I, the undersigned, being duly sworn, depose and say that the foregoing information is correct and true to the best of my knowledge and belief.

Notary Public in and for the State

State of of Washington, residing at Seattle.

County of King

Lee H. Wakefield
Owner, Superintendent, Manager.
(ERASE INAPPLICABLE WORDS.)

Subscribed and sworn to before me this

5th day of Feb

1920

E. G. Prescott
Notary Public.

[SEAL.]



Handwritten signature